

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:

Yukihisa KATO et al.

Serial No.: 09/144,851

Filed: September 1, 1998

For: FRUIT VINEGAR FROM RAW
MATERIAL FLAVORFUL ACID
CITRUS FRUIT JUICE AND...)



ATTY.'S DOCKET: KATO=15

Art Unit: 1761

Examiner: C. SHERRER

Washington D.C.

December 14, 2000

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PRELIMINARY AMENDMENT

Prior to examination of the above-identified application, please enter the following amendment:

IN THE CLAIMS:

Please enter the following new claims:

21. A method for producing a fruit vinegar comprising subjecting to acetic acid fermentation by acetic acid bacteria in the presence of ethanol one member selected from the group consisting of (a) and (b), wherein

(a) is at least one member selected from the group consisting of lemon juice, lime juice, yuzu juice, kabosu juice, sudachi juice, and shii kuwasa juice, wherein each juice has a low citric acid content and a pH value of 3.0 or more; wherein said at least one member is

(1) juice having a naturally low citric acid content and a pH value of 3.0 or more;

(2) juice having a low citric acid content of a pH value of 3.0 or more in which the citric acid content has been reduced, or

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